

# Craig's Bakery and Café

CATERING and EVENTS MENU 2025



Shop 3 85 Sun Valley Rd Kin Kora 4680  
Facebook.com/craigsbakerygladstone

*We can cater to most dietary requirements and allergies*

To place an order look through the menu and simply email [admin@craigsbakery.com.au](mailto:admin@craigsbakery.com.au) or call Fiona on 0477776668 or Bruce on 0417074622

In your initial email please provide information such as  
Date/Time/ Location/ # of guests/ Type of food you are interested in

Our catering managers can then help you with the ideal menu and quantities and budget for your event.

Pick up is during business hours at our store in Kin Kora (5:00am-5:00pm)  
Delivery Orders- Minimum orders apply & Delivery charges may apply.

Cold delivery during business hours (6:00am-4:30pm). This is a cost-effective option and great if you have a large oven at home or some handy friends/ family that can help reheat the food.

Hot delivery during business hours (7:00am-4:30pm). This is a great option if you are serving lunch and your function is within a 15 minute drive and you do not have the oven capacity to serve the food hot yourself.

Hot delivery after business hours (4:30pm -8:30pm)  
This is a great option if your serving dinner, live within a 15 minute drive and you do not have the oven capacity to serve the food hot yourself.

# Salads



	Regular	Large
Garden Salad (vg + gf) Mixed leaves, tomato, onion, cucumber, carrot, cabbage and a Dijon vinegarette served on the side	\$55	\$85
Pumpkin, Beetroot, Fetta, Salad (v + gf) Baby spinach, tomato, onion, cucumber, roast pumpkin, roasted baby beets, danish fetta, candied walnuts, pepitas, pomegranate and a Dijon vinegarette served on the side	\$60	\$100
Traditional Greek Salad (v + gf) Tomato, cucumber, onion, capsicum, greek fetta, kalamata olives, oregano served with a red wine vinegarette on the side	\$65	\$100
Traditional Caesar Salad Cos lettuce, crispy bacon, boiled egg, shaved parmesan, home made croutons and a classic caesar dressing served on the side	\$65	\$100
Potato, Bacon & Egg Salad (gf) Steamed potato chunks, crispy bacon, boiled egg, finely chopped celery, spring onions and a mustard mayo dressing	\$70	\$115
Pesto Pasta Salad (v) Penne Pasta, baby spinach, tomato, onion, Danish fetta and a creamy pesto dressing	\$70	\$115
Chicken Avocado Salad (gf) Mixed leaves, tomato, onion, cucumber, cabbage, poached chicken, avocado, candied walnuts, danish fetta, pepitas and a Dijon vinegarette served on the side	\$65	\$105
Roasted Mediterranean Vegetable Salad (vg + gf) Quinoa, Medley of Roasted Vegetables, baby spinach, pepitas and a Dijon vinegarette served on the side	\$65	\$105
Asian Chicken Noodle Salad Vermicelli noodles, poached chicken, cucumber, carrots, onion, tomato, mint, coriander, peanuts, bean sprouts, sesame seeds with a tangy soy dressing served on the side	\$65	\$105
Thai Beef Noodle Salad Vermicelli noodles, eye fillet steak strips, cucumber, carrots, onion, tomato, mint, coriander, peanuts, bean sprouts, sesame seeds with a tangy soy dressing served on the side	\$70	\$105
Chicken Schnitzel Slaw Salad Mixed leaves, red cabbage, white cabbage, shredded carrot layered with chicken schnitzel strips and a trio of sauces (sweet chilli, chilli mayo and mustard mayo)	\$65	\$100
Seafood Pasta Salad Bow tie pasta, baby prawns, seafood extender, celery, carrot, capsicum and a sweet and tangy cocktail dressing	\$70	\$115

Regular Salad as a side serving feeds approx. 20 people at \$2.75 to \$3.50 per person.

Large Salad as a side serving feeds approx. 45 people at \$1.88 to \$2.55 per person.

# Side Dishes



	Regular	Large	
Roast Potato, Pumpkin, Sweet Potato) (vg + gf) <i>Roasted Potato, Pumpkin and Sweet Potato cooked simply with olive oil and salt</i>	\$60	\$100	
Roasted Mediterranean Vegetables (vg + gf) <i>Roasted Pumpkin, cauliflower, eggplant, zucchini, capsicum, onion cooked simply with olive oil, salt and oregano</i>	\$60	\$100	
Broccoli & Cauliflower Cheese Bake (v) <i>Steamed Broccoli and Cauliflower topped with our homemade Bechamel sauce and covered in cheese baked till golden</i>	\$65	\$100	
Special Fried Rice (gf) ( can be made vegetarian) <i>Fried rice with bacon, egg, mixed veg and seasoned with soy sauce</i>	\$65	\$105	
Bosciaola Pasta Bake <i>Penne pasta with a creamy garlic, bacon and mushroom sauce topped with cheese and baked till golden</i>	\$65	\$105	
Bolognese Pasta Bake <i>Penne pasta with our homemade meat sauce topped with a final layer of cheeses and baked till golden</i>	\$65	\$105	
Vegetarian Pasta Bake <i>Penne pasta, roast pumpkin, semi dried tomatoes, onion, spinach in a creamy Napoli sauce topped with cheese and baked till golden</i>	\$65	\$105	
Potato Bake (v + gf) <i>Layers of potato, onion, three cheeses and cream topped with a final layer of cheese and baked till golden</i>	\$65	\$105	
Potato & Sweet Potato Bake (v + gf) <i>Layers of potato and sweet potato, onion, three cheeses and cream topped with a final layer of cheese and baked till golden</i>	\$65	\$105	
Beef Lasagne <i>Homemade meat and bechamel sauce layered generously and baked till golden</i>	\$65	\$105	
Vegetable Lasagne (v) <i>Layers or roasted vegetables, Napoli sauce and bechamel sauce and baked till golden</i>	\$65	\$105	
Steamed Vegetables w/ herb butter (v + gf) <i>Broccoli, Cauliflower, Carrot, corn and beans steamed till tender and served with a herb butter</i>	\$65	\$100	

Regular Trays as a side feed approx. 20 people at \$3.00 to \$3.25 per person

Large Trays as a side feed approx. 40 people at \$2.50 to \$2.63 per person



## Roast Meats

Regular Large

Roast Marinated Chickens (size 15 cut into 8's) (gf) Butterflied and marinated overnight then cooked on our gas rotisserie	\$28 each (min 3)		
Roast Beef Brisket (gf) Black Angus Beef Brisket- cooked for 10 hours and sliced into thick pieces	\$180	\$280	
Crispy Crackle Pork Belly (gf) Tender fatty meat with crispy crackle all over	\$180	\$280	
Slow Cooked Lamb shoulder (gf) Marinated with garlic, herbs and spiced and slow cooked until falling apart- <i>comes with lamb jus on the side</i>	\$180	\$280	
Gravy (regular 500ml large 750ml)	\$10	\$15	

Regular Trays as a side feed approx. 15- 20 people.

Large Trays feed approx. 40 people

## Reheating instructions

Roast Marinated Chickens	From room temperature covered in foil 180' oven for 15-20 minutes for a regular tray (3) Double this time for a large tray
Roast Beef Brisket (gf)	From room temperature covered in foil 180' oven for 20 minutes for a regular tray Extra time required for a large tray
Crispy Crackle Pork Belly (gf)	From room temperature UN covered 180' oven for 15 minutes for a regular tray Extra time required for a large tray
Slow Cooked Lamb shoulder (gf)	From room temperature covered in foil 180' oven for 20 minutes for a regular tray Extra time required for a large tray Turn the lamb in the sauce to distribute evenly
Gravy	Microwave until hot- stir as you go



# Finger Food Platters

Anti-Pasto Platter \$120 (\$8.00 per person)

Includes a selection of sliced cured Meats, Grilled Vegetables, Olives, Fruits, Selection of Cheeses, Dried fruit, Dips, Nuts and Crackers

Cheese Platter \$120 (\$8.00 per person)

Includes a selection of Hard and soft cheeses, Fresh Fruit, Dried fruit, Dips, Nuts and Crackers

Meats Platter \$120 (\$8.00 per person)

Includes a selection of cured Small Goods (Prosciutto, Salami, Smoked Ham, Twiggy sticks, Cabanossi) Chutneys, Pickles & Crackers

Aussie BBQ Platter \$105 (\$7.00 per person)

Includes a selection of Cabanossi, Twiggy sticks, cubed cheddar cheese, Homemade Dip, Vegetable Sticks, Gherkins and Jatz Crackers

Veggie & Dips Platter \$90 (\$6.00 per person)

Includes a wide selection of fresh cut vegetables and two dips.

Cobb Loaf \$65 (\$4.33 per person)

Bacon, Cheese & Shallot

Or Cheesy Spinach

*Each platter feeds as a snack approx. 15 guests*



# Finger Food

Comes fully cooked- Presented in catering boxes.

Asstd Mini Quiche (ham/spinach) \$80 for 24	(\$3.33 each)
Petite Beef Pies w/ sauce \$80 for 24	(\$3.33 each)
Petite Sausage Rolls w/ sauce \$80 for 24	(\$3.33 each)
Mini Lamb Skewers, mint yoghurt & lemon (gf) \$160 for 24	(\$6.66 each)
Mini Chicken Skewers, mint yoghurt & lemon (gf) \$160 for 24	(\$6.66 each)
Mini Hot Dogs with tomato sauce and mustard \$50 for 12	(\$4.16 each)
Prawn Rice Paper Rolls w/ dip sauce (vg + gf) \$135 for 24	(\$5.63 each)
Beef Empanadas w/ lime & herb mayo \$125 for 24	(\$5.21 each)
Mini Crispy Pork Banh Mi' rolls \$165 for 24	(\$6.88 each)
Mini Prawn & Lettuce Brioche Rolls \$165 for 24	(\$6.88 each)

## Mini Burgers (all \$5.42 each)

Mini Beef Cheese Burgers \$65 for 12

Mini Fried Chicken Burgers \$65 for 12

Mini Chicken Schnitzel Burgers \$65 for 12

Mini Halloumi Burgers (v) \$65 for 12

Mini Pulled Pork & Slaw Burgers \$130 for 24

## Vegetarian

Avocado Rice Paper Rolls (vg + gf) \$126 for 24

Petite Vegetarian Quiche (v) \$80 for 24

Mushroom & Cheese Aranchini w/ Pesto & Aioli (v) \$100 for 24

Vegetarian Mini Spring Rolls with Dipping Sauce (vg) \$55 for 50

Mini Vegetable Samosa with Dipping Sauce (vg) \$55 for 50

Mini Bruschetta w/ Balsamic Glaze (vg) \$80 for 24

# Sandwich/ Wrap Platters



Assorted Sandwich Platter 5 x Assorted Sandwiches cut into triangles \$45 – *Using a variety of white & wholemeal bread.* (\$9.00 each)

Assorted Filled Mini Rolls; 10 x Assorted filled mini rolls \$65 (\$6.50 each)

Wraps Platter; 6 x Assorted wraps cut in half (12 pieces) \$55 (\$4.58 each)

Turkish Sandwiches; 15 pieces of assorted filled Turkish sandwiches \$75 (\$5.00 each)

Example of Filling Flavours; (*\*All meats accompanied by salad items*)

Chicken Breast

Roast Beef & Relish

Smoked Ham & Relish

Salad & Avocado

Turkey & Cranberry

Chicken Schnitzel

Egg and Lettuce

Falafel & Hummus (V)

Wrap Pinwheels; assorted wraps sealed tight with cream cheese and cut into bite size pieces (48 pieces) \$90 (\$1.88 each)

Kids Mixed Sandwich Triangles (we recommend 1.5 p.p) (\$4.00 each)

Vegemite, Peanut Butter, Nutella, Jam, Cheese, Sprinkles

## Fruit Platters

Fruit Platter of Watermelon, Rockmelon, Honeydew, Pineapple, Kiwi Fruit and Red grapes decorated with passionfruit, strawberries and blueberries.  
*(seasonal changes/substitutions may apply during some months)*

Regular \$65 Large \$120



# Morning Tea

Morning Tea Sweets Platter \$110  
-Chefs selection of Banana Breads, Assorted Pastries, Muffins, Slices and Cinnamon Scrolls (30 pieces) (\$3.66 each)

Morning Tea Savoury Croissant Platter \$100  
-Selection of savoury filled croissants (24 pieces) (\$4.16 each)

Morning Tea Sweet Croissant Platter \$100  
-Selection of sweet filled croissants (24 pieces) (\$4.16 each)

Yoghurt Muesli Cups \$80  
-Individual cups of Sweetened vanilla Greek yoghurt topped with house made muesli (12 pieces) (\$6.66 each)

House made Frittata (gf) \$80  
-Pumpkin, spinach, fetta, tomato *or* -Ham, tomato, onion, cheddar ( 24 pieces) (\$3.33 each)

Mini Bacon & Egg Burgers \$70  
-Bacon, egg, cheese, relish on a brioche bun (12 pieces) (\$5.83 each)

Mini Brekkie Veggie Burgers \$70  
-Haloumi, egg, spinach, relish, avocado on a brioche bun (12 pieces) (\$5.83 each)

Homemade Savoury Scones \$60 (12) (\$5.00each) \$110 (24) (\$4.58 each)  
Served with butter portions and a herbed cream cheese

Salmon Bagel Platter \$90  
-6 x Poppy seed bagels cut in half w/ cream cheese, salmon, spinach, capers, onion and lemon (12 pieces) (\$7.50 each)





## Sweets Platters

Deluxe Sweets Platter (24 pieces) (\$3.75 each) \$90  
Chefs selection of premium cakes, slices, tarts and brandy snaps

Gluten Free Sweets Platter (24 pieces) (\$3.75) \$90  
Chefs selection of assorted gluten free slices and cakes

Homemade Scones Platter \$60 (12) (\$5.00each) \$110 (24) (\$4.58 each)  
Served with Whipped vanilla cream, fresh berries and strawberry Jam

Homemade Muffin Platter \$45 (12) (\$3.75) \$80 (24) (\$3.33 each)  
Homemade Mini Muffins

Sweet Bagel Platter (12 pieces) (\$6.25 each) \$75  
-6 x Sugared Blueberry Bagels cut in half w/ sweetened vanilla cream cheese  
and fresh berries

## Dessert Trays

Feeds approx. 20 people

Cheesecake Tray (\$5.75 per person) \$115  
Baked biscuit base, cold set vanilla cheesecake filling and topping

Trifle Tray (\$5.75 per person) \$115  
Layers of Jam sponge, custard, jelly, fruit, and vanilla whipped cream



# Build Your Own Buffet

*(minimum 50 people)*

*(\*Delivery/ set up/staffing charges apply quoted on an individual basis)*

*(All Buffet packages include Bread rolls and Butter portions)*

Bronze Package \$23 p.p

Roast Chicken Pieces OR Roast Angus Beef

Choose Two Side Dishes

Choose Two Salads

Silver Package \$31 p.p

Roast Chicken Pieces & Roast Angus Beef

Choose Three Side Dishes

Choose Three Salads

Gold Package \$43 p.p

Roast Chicken Pieces, Roast Angus Beef & Crisp Crackle Pork Belly

Choose Three Side Dishes

Choose Four Salads

Platinum Package \$55 p.p

Roast Chicken Pieces, Roast Angus Beef & Crisp Crackle Pork Belly

Choose Four Side Dishes

Choose Four Salads

Australian Tiger prawns, Natural Oysters, Lemon and Seafood Sauce

Dessert Buffet \$9 p.p

Chefs selection of cakes, slices, tarts, cannoli's

Seasonal fruit platter

# Canape Menu

*You can mix and match with items off the finger food menu*

## Standard Canapes (min order 12)

Mini Tomato & Basil Bruschetta (v)

Thai chicken salad in a crispy wonton cup

Vietnamese rice paper rolls w/ dipping sauce (vg + gf)

Steamed or Fried Dumplings w/ dipping sauce

## Premium Canapes (min order 20)

Smoked Salmon and Herbed Cream Cheese Crostini's

Peking Duck Pancakes w/ Cucumber, Shallots and Hoi sin sauce

Rare roast Beef with Truffle mayonnaise served on a crispy crouton

Prawn Cocktail Lettuce Cups (gf)

Prosciutto, Brie and Fig Bites

Mini Pork Banh Mi

Caramelised onion, herb and goats cheese tartlet with micro greens (v)

Prawn and lobster mini brioche roll with kewpie mayo and ice berg

Crispy rice bites w/ salmon, avocado and chilli mayo (gf)

Natural Sydney Rock Oysters w/ Mignonette dressing

Mini Crispy Pork Belly Bao Buns

Panko and Coconut crumbed Prawns w/ lime aioli

## Substantial Canapes

Thai Beef Salad w/ Nuoc jam dressing

Roasted Beetroot, Orange and Goats cheese salad w/ Dijon vinaigrette

Cold Soba noodle salad with crunchy veg and peanut dressing

Fresh Sashimi w/ wasabi and pickled ginger

Salt and Pepper Squid w/ Lime and herb Mayo

Pork Tacos w/ Avocado, slaw and pineapple salsa

Moroccan Chickpea Curry served over basmati rice w/ Mint Yoghurt

Potato Gnocchi w/ napolitana, mozzarella and pecorino



# Important Information

Some orders depending on location may require a minimum spend to qualify for delivery

Delivery fees and charges may apply depending on location.

## Conditions

Full payment must be received seven days prior to the event date.

Goods will not be released without full payment.

Corporate Customers can create an account with us, receipt of payment must be received within 7 days of invoice date.

Deposits and payments are non-refundable but can be transferred to a future event.

If order is placed less than 48 hours from event date full payment is required to secure the order.

In the event of any breakages occurring the customer will be charged for replacements.

Payment of a deposit is acceptance of these terms and conditions.